

Coyaba Restaurant: Sample Dinner Menu

- Blooming Jerk Onion, sunshine aioli
- Tuna Ceviche with kung pau icecream
- Wedge of Iceberg, crumbled blue cheese, toasted almonds
- Gnocchi Cambazola with toasted pecans, fresh parmesan and sundried tomato pesto
- Coconut Tempura Shrimp, gingered Barcelo honey rum, sweet and sour teriyaki sauces
- BeefSteak Tomato Salad, mixed baby island greens, aged balsamic vinaigrette
- Crispy PanFried Vegetable Polenta Cake, vierge romaine, melted brie
- Turks and Caicos Conch and Seafood Chowder
- Coyaba 'Style' Lobster Thermador
- PanFried Fillet of Grouper, basil pesto, crispy goat cheese
- Whole Snapper, Shrimp, Lobster Bouillibaise, garlic and coriander rouille
- Nori Wrapped Potato encrusted Rare Seared Tuna, cilantro scented vegetables
- Caribbean Mustard Coated French Trimmed Rack of Lamb, rosemary jus
- Parsley and Red Pepper Oven Roasted Pork Tenderloin, fried plantain, mango and escallion salsa
- Sweet Ancho marinaded Duck Breast, confit of duck leg, orange and dark chocolate zig zag
- Simply Grilled or Blackened Mahi Mahi, extra virgin olive oil or lemon caper butter
- CharGrilled Beef Tenderloin, three cheese ravioli, béarnaise sauce
- CharGrilled Wahoo Steak, curry sauce, tropical fruit chutney

Desserts

We have an extensive list of Sweets... and Savories and ...Desserts for Sharing and our Dessert Martinis are all the rage!

Please drop in for Dessert and Coffee after Dinner on our Bar Terrace.